

PRESS RELEASE

Active and intelligent packaging for the food industry: Campden BRI seminar

The food industry is constantly developing and refining new packaging techniques that actively control, monitor and respond to packaged products. Active and intelligent packaging has been gaining in popularity over the last few years. This Campden BRI seminar on 21 October is being organized in collaboration with the Active and Intelligent Packaging Industry Association (AIPIA). It will focus on aspects of these important developments and how they are applied to food packaging. Event Director Mike Bonin comments:

“It will help delegates understand the rationale underpinning the use of active and intelligent packaging, and the significance of future developments in nanotechnologies and materials. It will also help them keep abreast of the latest developments and be aware of the barriers and challenges involved in greater commercial uptake. Key areas to be covered include:

- *Developments in modified atmosphere and vacuum packaging*
- *Condition monitoring and the trade-off between functionality, cost and security for temperature monitoring solutions*
- *Printed electronics*
- *Microencapsulation technology and food packaging applications*
- *Developments in materials: Graphene*
- *Overcoming barriers to commercial uptake of active and intelligent packaging”*

For further information on the seminar - please contact Daphne Llewellyn-Davies on +44(0)1386 842040 daphne.davies@campdenbri.co.uk

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:

- a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities